RACHEL ALLEN

glass jug BLENDER

Model No. RAGB1

Instructions and Guarantee

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

For Your Safety

When using electrical appliances, in order to reduce the risk of fire, electric shock, and/or injury to persons, basic safety precautions should always be followed, including the following:

1 Read all instructions carefully, even if you are familiar with the appliance.
*To protect against the risk of electric shock DO NOT IMMERSE the appliance, cord or plug in water or other liquid.

2 To clean, wipe the exterior with a damp cloth.

3 Not to be used by children.

4 Close supervision is necessary when any appliance is used by or near children. Never leave an appliance unattended when in use.

5 Switch off and remove the plug from the power outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp plug and pull from power outlet Never pull cord.

6 Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return the complete appliance to your nearest authorised service facility for examination, electrical repair, mechanical repair or adjustment.

7 The use of attachments or accessories not recommended or sold by this appliance manufacturer may result in fire, electric shock or personal injury.

8 Do not overfill.

9 Do not allow the cord to hang over the edge of a table, counter or to touch any hot surfaces.

10 Avoid touching hot surfaces, use handles and knobs.

11 Do not operate or place any part of this appliance on or near any hot surface (such as a gas or electric burner) or in a heated oven.

12 Do not abuse the cord. Never carry the appliance by the cord or yank it to disconnect it from the outlet; instead, grasp the plug and pull to disconnect.

13 When using the extension cord with your appliance make sure the extension cord is correctly wired and rated for its use.

14 This product is intended for household use only.

15 Handle the sharp blades with care especially during removing and emptying the container and during cleaning.

16 Always operate the blender with the lid in place.

Compulsory Warning

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Save These Instructions

For Household Use Only

PLEASE NOTE: ALWAYS ENSURE THE BLENDER IS SWITCHED OFF AND IS DISCONNECTED FROM THE POWER OUTLET BEFORE ASSEMBLING OR DISASSEMBLING PARTS AND BEFORE CLEANING

Connection to the Mains Supply

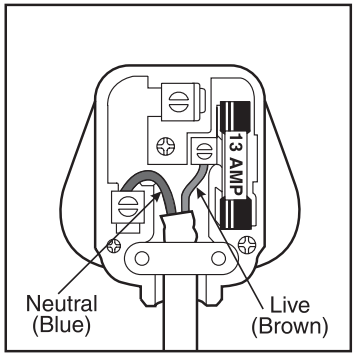
Check that the voltage marked on the product corresponds with your supply voltage.

This product is fitted with a 13A plug complying with BS1363. If this plug is unsuitable or needs to be replaced, please note the following:

This product is double insulated and therefore does not require an earth connection.

Important: The wires in the mains lead are coloured in accordance with the following code:

BLUE – NEUTRAL
BROWN – LIVE



This appliance is fitted with a plug which has a 13 amp fuse. Should the fuse fail, then it must be replaced with an ASTA approved fuse (conforming to BS1362) of the same rating. If you need to replace the plug or if the plug is of the incorrect type for your socket, remove it and replace it with an appropriate plug. *Dispose of the old plug safely.*

Important: The wires in the mains lead are coloured in accordance with the following code:
Blue=neutral, Brown=live

As the colours of the wires in the mains lead may not correspond with the coloured markings in your plug, proceed as follows:

Connect the **BROWN** wire to the terminal marked **'L'** or coloured **RED**.

Connect the **BLUE** wire to the terminal marked **'N'** or coloured **BLACK**.

NOTE:-The 'L' or 'N' wire must NOT be connected to the **EARTH** terminal marked **'E'** or coloured **GREEN** or **GREEN** and **YELLOW**.

If in doubt consult a qualified electrician who will be pleased to do this for you. This product conforms to EC Directive 92/31/EEC with respect to
Electromagnetic Compatibility.

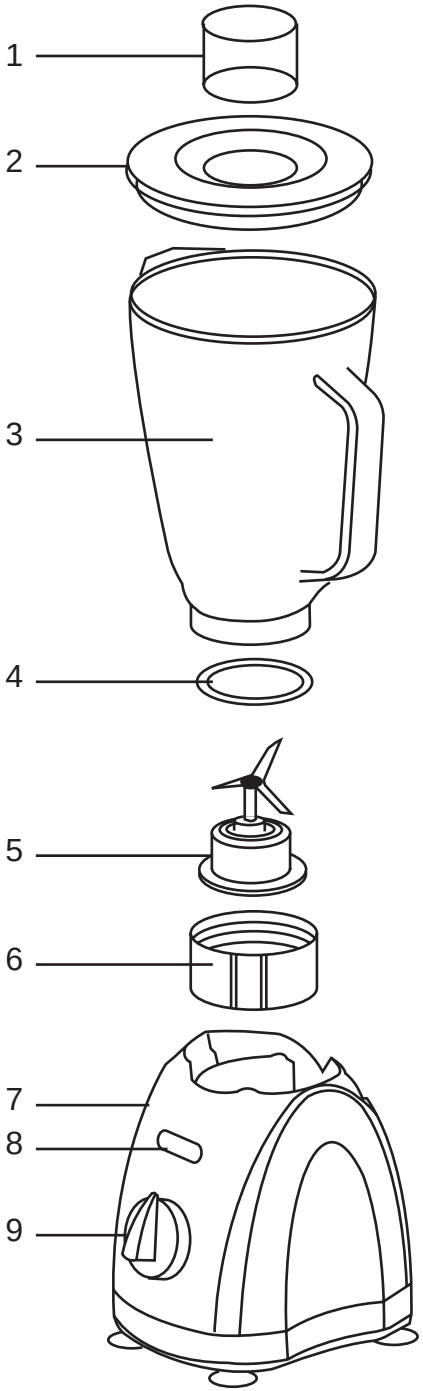
NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a nonrewireable
plug fitted to the mains lead, you will find that it incorporates a fuse, the value of which is indicated either on the base of the plug or on the fuse carrier. Should the fuse need replacing, you must use an
ASTA approved one (conforming to BS1362) of the same rating.

If the fuse cover is lost, the plug must not be used until a replacement is obtained from an electrical supplier.

If you need to remove the plug, cut it from the mains lead and immediately dispose of it. Never attempt to re-use this plug or insert it into a socket outlet as there is a very great risk of an electric shock.

PLEASE NOTE: ALWAYS ENSURE THE BLENDER IS SWITCHED OFF AND IS DISCONNECTED FROM THE POWER OUTLET BEFORE ASSEMBLING OR DISASSEMBLING PARTS AND BEFORE CLEANING



Getting to Know Your Jug Blender

1- Measuring cap
2- Jug lid
3- Glass jug
4- Rubber gasket
5- Blade assembly
6- Retainer ring
7- Main unit
8- Pulse button
9- On/Off and variable speed control knob

Important Information

1 Read all use instructions thoroughly before using this product.

2 This appliance is designed for normal household use only.

3 Keep this appliance out of the reach of children

4 Your voltage must correspond to the voltage printed on the rating plate located on the bottom of the main unit.

When connecting to an outlet, the motor must always be turned off.

5 Blades are very sharp, handle carefully.

6 Before switching on, make sure the jug is in place on the main unit with the lid on.

7 Do not use without any load in the jug (e.g. Solid or liquid ingredients).

Instructions For Use

Jug assembly

1 Carefully place the blade assembly in to the retainer ring.

2 Position the rubber gasket onto the rim of the blade.

3 Screw the jug securely into the retainer ring

Attaching the jug

1 Make sure that the switch is in the “off” position.

2 Place the jug on the main unit.

How to use

1 Put the food to be processed into the jug.

2 Place the lid firmly on the jug. Insert the measuring cap into the lid opening and turn it clockwise to lock.

3 Turn the main unit on .

DO NOT USE THE BLENDER CONTINUOUSLY FOR MORE THAN 20 SECONDS AT A TIME. AFTER 20 SECONDS ALLOW THE BLENDER MOTOR TO COOL DOWN TO ROOM TEMPERATURE BEFORE OPERATING AGAIN

Speed Applications

1-7 light applications with liquid ingredients.

8-15 for thicker consistency - mixing both liquids and solid ingredients.

Pulse instant power bursts

After use, always turn the switch to the “off” position and unplug the main unit.
To remove the jug, lift it straight up; there is no need to twist it.

Blender will:

STIR	Frozen juices, whole eggs, instant puddings, gelatins
BEAT	Thin batters and sauces
PUREE	Cooked fruits and vegetables for baby foods, special diet foods.
CREAM	Smooth spreads and dips.
CHOP	Fresh fruits, vegetables, nuts, pickles, hard-cooked eggs, cooked meats
MIX	Batters, fillings, sauces, dips and gravies.
WHIP	Mixed drinks, whipped cream.
MINCE	Onions, garlic, vegetables, nuts and cooked meat.
GRATE	Coconut, citrus peel, hard cheeses, whole spices. Ice (add liquid first). Add cubes one at a time.
SHRED	Coarsely chopped vegetables.
BLEND	Mayonnaise, hollandaise sauce and salad dressings.
GRIND	Cheese, cooked meats, coffee, split peas, bread, dry cereal, crackers, cookies and nuts.
CRUSH	Fitness drinks, smoothies, malts and milk shakes.
LIQUIFY	Fruits and vegetables in liquid, desserts and heavy batters.

NOTE Due to varying amounts and the consistency of some foods, a higher or lower speed than suggested may occasionally be preferred.

PLEASE NOTE: ALWAYS ENSURE THE BLENDER IS SWITCHED OFF AND IS DISCONNECTED FROM THE POWER OUTLET BEFORE ASSEMBLING OR DISASSEMBLING PARTS AND BEFORE CLEANING

Cleaning

Main Unit

Do not immerse the main unit in water. Wipe clean with a damp cloth only.

Easy cleaning / rinsing of assembled jug

After emptying the jug, fill it with water. Place it on the main unit and press the pulse button. Empty the jug and rinse clean.

Thoroughly cleaning the disassembled jug

Make sure the jug is empty before you unscrew the fastener ring. Exercise caution when handling the blade.

Service

This product is manufactured to the highest standards, for more information or if you have a query with the product which is not covered in this manual, please contact our Customer Support Team on the telephone number or the email address below.

Customer Helpline: 0844 800 7850

Email Address: info@pabl.co.uk

Disposal of the Product

Please do not dispose of this product as household waste. The appliance should be taken to the applicable collection point for the recycling of electrical and electronic equipment.

For more detailed information, please contact your local council, household waste disposal service or the shop where you purchased the product.

WEEE Registration Number: WEE/FC0057TS

Warranty

This guarantee does not confer any rights other than those expressly set out below and does not cover any claims for consequential loss or damage.

This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

This guarantee is valid in the UK and Ireland only.

Premium Appliance Brands Ltd warrant this product for a period of 1 year from the date of purchase for all parts defective in workmanship or materials.

The product or defective parts will be replaced free of charge.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.
5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT.

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or service under warranty.

Premium Appliance Brands Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

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NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.

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RECIPES

Freshly Squeezed Juices

It's Sunday and you have time to indulge, so go ahead and treat yourself to freshly squeezed juice. These are zingy breakfast juices, but if you're having guests for brunch, try the raspberry and orange juice mixed with champagne, cava, prosecco or sparkling wine.

Each makes 4 glasses
Vegetarian

Raspberry and orange juice

Juice of 6 oranges
125g (4 1/2oz) raspberries

Place the orange juice and raspberries in the blender and whiz, then push through a sieve. Serve immediately.

Peach and raspberry juice

8 peaches
125g (4 1/2oz) raspberries

Stone the peaches and run through a juicer with the raspberries, or liquidise in the blender jar and push through a sieve. Serve immediately.

Mango and apple juice

1 mango, peeled and stone removed
8 apples, cut into quarters

Place the mango flesh in a juicer followed by the apples and whiz, or liquidise in the blender and push through a sieve. Serve immediately.

Blackberry and apple juice

125g (4 1/2oz) blackberries
8 apples, cut into quarters

Whiz the blackberries followed by the apples in a juicer, or liquidise in the blender and push through a sieve. Serve immediately.

Cranberry and apple juice

Cranberry and apple juice
75g (3oz) raw cranberries
8 apples, cut into quarters

For a great punchy juice, run the cranberries through the juicer followed by the apples, or liquidise in the blender and push through a sieve. Serve immediately.

Apple, banana and strawberry smoothie

6 apples, cut into quarters
2 bananas
225g (8oz) strawberries

Juice the apples, then put the juice, banana and strawberries in a blender and whiz. Or, peel and core the apples and liquidise in the blender with the other ingredients and push through a sieve. Serve immediately.

Melon and strawberry juice

1 charentais, ogen, galia, canteloupe, watermelon or honeydew melon, skin removed and flesh chopped
225g (8oz) strawberries

Place the chopped melon and strawberries in a juicer and whiz in the blender, or liquidise in the blender and push through a sieve. Serve immediately.

RECIPES

Fresh Fruit Sorbets

If you fancy a frozen dessert but don't want the heaviness of ice cream, sorbets are just the ticket. These ones are real crowd-pleasers and are perfect as an afternoon treat on a hot summer's day.

Each serves 4
Vegetarian

Pear sorbet

3 small or 2 medium pears, peeled, cored and quartered
Juice of 2 large or 3 small lemons
75g (3oz) caster sugar
150ml (1/4 pint) water

Place the pears in a small saucepan with the juice of half a lemon and the sugar and water. Cook on a medium heat until the pears are just soft, about 10 minutes. Remove the pears and boil the cooking liquid until it's slightly thick and syrupy. Allow to cool then liquidise it with the pears and the rest of the lemon juice and sieve. Taste and adjust juice if necessary. Then follow the freezing method below.

Melon and lime sorbet

1/2 ripe melon, such as Ogen or Charentais (about 400g/14oz)
Juice of 1 large or 2 small limes
30ml (1fl oz) stock syrup (see handy tip)

Liquidise all the ingredients in the blender and push through a sieve to strain. Freeze (see To freeze).

Raspberry and Blueberry sorbet

125g (4 1/2oz) raspberries (can be frozen)
125g (4 1/2oz) blueberries (can be frozen)
Juice of 1 large lemon
60ml (2fl oz) stock syrup (see handy tip)

Liquidise all the ingredients in the blender and push through a sieve to strain. Freeze. (see To freeze).

To freeze

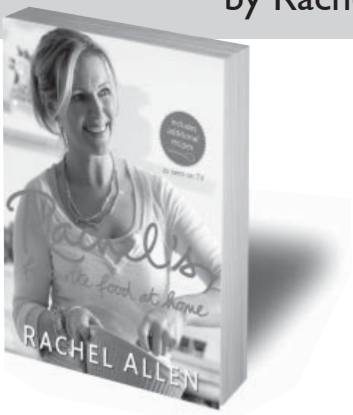
Pop the liquid sorbet into a medium-sized bowl, cover and place in the freezer. After about 2 hours, remove the bowl and whisk the sorbet to break up the ice crystals. Repeat 2 hours later, adding one slightly whisked egg white. If you have a sorbetière, use this instead as it is much simpler. Follow the manufacturer's instructions.

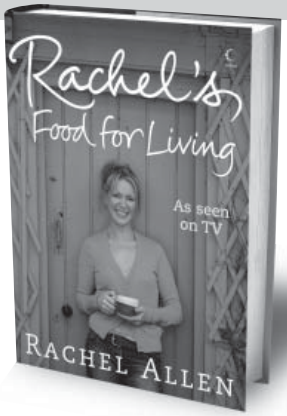
Rachel's handy tip

Stock syrup is a useful mixture to have at hand for such things as cocktails and poaching fruit, as well as for making sorbet. Store it in a jar or bottle with a lid in a cool place and it keeps indefinitely.
To make 150ml (1/4 pint), place 200g (7oz) caster sugar and 200ml (7fl oz) water in a saucepan and bring slowly to the boil, stirring to dissolve the sugar. Then boil for 2 minutes and leave to cool.

Notes

All recipes are taken from
Rachel's Food for Living (£20) and
Rachel's Favourite Food at Home
(Paperback £14.99)
by Rachel Allen





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Rachel x

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FOOD PROCESSOR

GLASS JUG BLENDER